



BITES & BOARDS

MARKET SALADS

PEAR

Mixed Greens, Candied Walnuts, Pears, Blue Cheese Crumbles, Balsamic Vinaigrette 16

BEET

Arugula, Candied Pistachios, Herbed Goat Cheese, Citrus Vinaigrette 18

ARUGULA

Roasted Butternut Squash, Golden Raisins, Toasted Pepitas, Ricotta Salata, Vanilla Bean Vinaigrette, 16

RR CHOPPED

Romaine, Feta Cheese, Roasted Pepper Onion Relish, Olives, Tomatoes, Red Wine Vinaigrette 16

Protein Additions:

Pulled Chicken +7

Crispy Pork Belly +9

Steak* +13

Grilled Jumbo Shrimp +13

RR POT PIES

CHICKEN POT PIE

Pulled Smoked Chicken, Carrots, Green Peas, Flakey Crust 22

MUSHROOM POT PIE

Cream of Mushroom, Roasted Cremini, Shimegi, Onions, Flakey Crust 21



CHARCUTERIE
 Chef's Choice of four Cured Meats & Pates, House Pickles, Mustard Seeds, Grilled Sourdough Bread 25

CHEESE
 Chef's Choice of three Cheeses, Honey Comb, Fruit Compote, Grilled Sourdough Bread 21

GOLDEN GOBBETS

Seasoned Fried Chicken, Honey 13

BEEF TARTARE*

Beef Tenderloin, Pickled Pears, Smoked Yogurt, and Puffed Chips 25

BURRATA

Speck, Apple Butter, Grilled Sourdough, Pomegranate Vinaigrette, 21

PORK BELLY BITES

Jalapeño Jelly, Pickled Fresno, Cilantro 15

GRILLED OCTOPUS

Piquillo Coulis, Charred Scallions, Cucumber Salad 23

SPINACH ARTICHOKE DIP

Parmesan Crust, Grilled Sourdough 14

SHRIMP & CRAB TOAST

Avocado, Shrimp Mousse, Brioche 17

MEATBALLS

Pork, Tomato Sauce, Ricotta Gnocchi, Giardiniera 18

SOUP OF THE DAY 9

ROASTS

Hand-Carved Tableside

ROAST CHICKEN

Apple Wood Smoked, RR Potatoes 28 Half • 49 Whole

PORK SHANK

Cured and Braised Pork Shank, Braised Collard Greens 23/41

PORK SCHNITZEL

Brined Pork Loin, Grilled Cucumber Salad, Apple Butter 42

SHORT RIB

Cola Braised Short Ribs, Sweet Potato Puree, Roasted Sunchoke 65

BRANZINO

Mediterranean Sea Bass, Salsa Verde, Tomatoes, Herbs 28 Half • 46 Whole

BAMBOO SALMON*

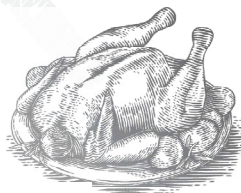
Honey Mustard Glaze, Lemon Caper Cream 47

ROASTED DELICATA SQUASH

Wild Rice, Cranberry, Apple Stuffing, Butternut Squash Purée, Seasonal Vegetables, Sage Vinaigrette 26

ROAST BEEF*

Roasted Slow & Tender, Red Wine Bordelaise 38 / 8oz • 72 / 16oz • 105 / 24oz



SANDWICHES

Served with housemade barbecue chips + French Fries...5

RR BURGER*

Double Patties, Caramelized Onion, Lettuce, Tomato, Pickles, American Cheese, 1000 Island 19 + Thick Cut Bacon...4 + Farm Egg...4

FRIED CHICKEN

Sriracha Pickles, Spicy Remoulade, Butter Lettuce, Brioche Bun 18

SANDWICH OF THE DAY

MP



SIDES

CARROTS & DIRT

Carrots, Pumpnickel, Goat Cheese, Aged Balsamic 13

MAC & CHEESE

Cavatappi, Smoked Pimento Cheddar Sauce, Garlic Herb Crust 15

BRUSSELS SPROUTS

Garlic Confit, Parmesan 12

RR POTATOES

Crispy Russet Potatoes, Red Wine, Sea Salt 12

ROASTED MUSHROOMS

Cremini Mushroom, Fine Herbs 12

HAND CUT FRIES

Sea Salt, Garlic Aioli 11

ADD ON

+ Bordelaise...5

+ Truffle Bordelaise...9

+ Chicken Jus...4

+ Oscar Style...21

+ Bearnaise...4

RIVER ROAST

315 N. LASALLE STREET x CHICAGO, ILLINOIS, USA

f @RiverRoastChi • Executive Chef Jason Qureshi

Located in bustling River North, with dramatic views of one of the greatest feats of modern engineering: the Chicago River, which now runs backwards.

*Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

A 20% gratuity will be applied to parties of 6 or more.